

Kolač s orasima i čokoladom

A CAKE WITH WALNUTS, CHOCOLATE AND ORANGE, WITHOUT FLOUR OR BUTTER



Ingredients

8 eggs
200 g sugar
200 g grated walnuts
100 g grated chocolate
1 grated orange peel
1 pinch salt

to serve

whipped cream without sugar
orange jam

Separate the egg yolks from the egg whites.
Add a pinch of salt to the egg whites and get a firm snow.
Add the sugar a little at a time.
Add one red at a time, always continuing with the whisk.
Use a rather large container, because eight eggs make an incredible volume.

At this point lay the grated walnuts, grated chocolate and orange zest on the mixture. Start by gently incorporating the ingredients with a wooden spoon. When the mixture is homogeneous, fill a greased baking sheet.

Put in oven at 170 degrees for about 45 minutes.

Let the cake cool, sprinkle with powdered sugar and serve with whipped cream and orange jam.

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